

MATSU

TORO

Matsu

“El Pícaro” 2024

The strength, boldness and courage of youth.

VARIETIES: 100% Tinta de Toro.

VINEYARD: Old, low-yielding vineyards planted on sandy soils with a high granite gravel content, farmed naturally.

HARVEST: Hand-harvested between 20 September and the first week of October.

WINEMAKING: Spontaneous fermentation in concrete tanks with native yeasts. Malolactic fermentation in the same vessels. Light filtration and gentle fining.

AGEING: Two months on the lees in concrete tanks.

ALCOHOL: 13.5% vol.

TASTING NOTES: Deep purplish colour with high intensity. Fruit-driven nose with notes of gummies, blackberry and hints of liquorice. Smooth and approachable on entry, juicy, intense and pleasantly indulgent on the palate.

FOOD PAIRING: Spiced veal tacos, gourmet burgers, barbecued ribs, pork ramen, Neapolitan pizza with cured meats.

VINTAGE 2024: A rainy winter and warm summer, with rainfall in September allowing for balanced ripening. Moderate yields and high quality.

AWARDS

90 points
James Suckling
2023. Vintage 2022.

90 points
Wine Enthusiast
2024.
Vintage 2022.

90 points
Decanter World
Wine Awards 2022.
Vintage 2021.

90 points
Robert Parker
2010. Vintage
2009.



Matsu pays tribute to different generations of winegrowers, reflecting the passage of time and the wisdom with which they cultivate their vineyards in Toro.

